

1 WHAT IS CLAIMED IS:

1. A method for making cheese comprising:
5 pasteurizing and acidifying one or more dairy components to obtain a cheese
dairy product;
10 coagulating the cheese dairy product to form a coagulum comprising curd and
whey;
15 cutting the coagulum and removing the whey thereby leaving the curd;
heating and kneading the curd to produce a fibrous mass;
20 adding to the curd or to the fibrous mass an extender comprising at least one
source of fat;
25 processing the fibrous mass to produce a cheese product.

2. The method of claim 1, wherein the at least one source of fat is present
15 in the extender in an amount of at least about 0.5 wt.%.

3. The method of claim 1, wherein the at least one source of fat is present
in the extender in an amount ranging from about 0.5 wt.% to about 30 wt.%.

20 4. The method of claim 1, wherein the at least one source of fat is selected
from the group consisting of butter, plastic cream, plastic fat, anhydrous milk fat,
cream, whey cream, vegetable fat, and animal fat.

25 5. The method of claim 1, wherein the extender further comprises one or
more low cost solids.

6. The method of claim 5, wherein the low cost solids are selected from the
group consisting of starch, maltodextrin, and nonfat milk solids.

30 7. The method of claim 1, wherein the extender further comprises water.